



## Corporate Catering

4 Nassau Boulevard South, Garden City, New York 11530

516 505-3255

[www.primefinecatering.com](http://www.primefinecatering.com)

**CORPORATE CATERING IS EXCLUSIVE TO PLACES OF BUSINESS ONLY  
NO RESIDENTIAL SERVICES FROM THIS MENU**

# Breakfast and Brunch Packages

based on 20 guest minimum

## Continental Breakfast

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assortment of Petite Muffins, Danish and Croissants

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$21 per guest

## PRIME Hot Breakfast

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves

Assortment of Petite Muffins, Danish and Croissants

Freshly Scrambled Eggs

Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks

Home Fries with Sautéed Onions and Fresh Herbs

Fresh Seasonal Fruit and Berries with Lemon Yogurt

100% Florida Orange Juice

Coffee, Decaffeinated Coffee, Selection of Teas

Full Service Paper Supplies

\$25 per guest

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## Southern Style

Assortment of Freshly Baked Loaf Cakes to include:  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties  
Buttermilk Biscuits with Freshly Whipped Butter  
Freshly Scrambled Eggs  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Creamy Grits with Cheddar, Parmesan and Sausage Gravy  
Thick Cut Texas Style French Toast with Vermont Maple Syrup  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$29 per guest

## French Classic

All Butter Petite Croissants  
served with Whipped Butter, Cream Cheese and Strawberry Preserves  
Assortment of Petite Muffins and Danish  
Choice of 2 Quiche  
Choice of 1 Stuffed Crepe  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$29 per guest

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## Breakfast In Tuscany

Assortment of Freshly Baked Miniature Bagels  
served with Whipped Butter, Cream Cheese and Strawberry Preserves  
Assortment of Freshly Baked Loaf Cakes  
Blueberry, Cinnamon Coffee Cake, Banana Walnut, Lemon Glazed and Seasonal Varieties  
Stuffed French Toast  
Nutella with Fresh Strawberries and Baby Bananas  
Choice of 2 Frittatas  
Hickory Bacon, Breakfast Sausage and Grilled Ham Steaks  
Fresh Seasonal Fruit and Berries with Lemon Yogurt  
100% Florida Orange Juice  
Coffee, Decaffeinated Coffee, Selection of Teas  
Full Service Paper Supplies  
\$29 per guest

## PRIME Breakfast Box

Choice of Full Size Bagel or Croissant with Butter or Cream Cheese  
Fresh Fruit Salad  
Our Homemade Granola with Lemon Yogurt  
Individual Orange, Grapefruit, Cranberry or Apple Juice  
Napkin, Fork, Knife and Spoon  
Customized Label  
\$24 per box

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# Lunch

## Sandwiches and Wraps

All Sandwiches Can Be Made On Your Choice of Regular or Whole Wheat Wraps or Ciabattas

### Vegetarian

Vine-Ripe Tomato and Fresh Mozzarella with Basil-Walnut Pesto and Balsamic Vinaigrette  
Grilled Vegetables with Baby Greens, Vine-Ripe Tomato, Balsamic Vinaigrette and Feta Cheese  
Crispy Eggplant with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette

### Poultry

Smoked Turkey with Monterrey Jack, Baby Greens, Vine-Ripe Tomato and a Roasted Pepper Dressing  
Honey Maple Turkey with Creamy Brie and Cranberry Mayo  
Grilled Chicken with Roasted Peppers, Fresh Mozzarella and Basil Aioli  
Grilled Chicken "BLT" with Blue Cheese and Roasted Garlic Ranch Dressing  
Buffalo Style Grilled Chicken with Blue Cheese, Crisp Celery and Ranch Dressing

### Meat

Soy Marinated Steak with an Asian Vegetable Slaw and Wasabi Dressing  
Herb Crusted Roast Beef with Aged Vermont Cheddar, Baby Arugula,  
Tomato and Horseradish Crème Fraiche  
Prosciutto d' Parma with Fresh Mozzarella, Vine-Ripe Tomatoes,  
Baby Arugula and Balsamic Vinaigrette  
Classic Italian Style - Capicola, Genoa Salami, Hot and Sweet Soppresata, Pepperoni, Roasted Peppers,  
Provolone and Balsamic Vinaigrette  
Classic American Style - Ham, Turkey, Roast Beef, Swiss Cheese and Mayonnaise

### Seafood

Classic Shrimp Salad with Fresh Basil, Baby Greens and Vine-Ripe Tomato  
Old Fashioned Tuna Salad with Baby Greens and Vine-Ripe Tomato  
Roasted Salmon Salad with Baby Arugula, Vine-Ripe Tomato and a Fresh Fennel Slaw

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## Side Salads

### Green Salads

Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing

Hearts of Romaine with Gorgonzola, Toasted Walnuts, Sun Dried Cranberries and Balsamic Vinaigrette

Goat Cheese Salad with Baby Mixed Greens, Toasted Walnuts, Gala Apples and Sherry Wine Vinaigrette

Greek Style Salad with Crisp Romaine, Bermuda Onion, Roasted Peppers, Cucumber, Feta, Olives, Dill and Red Wine Vinaigrette

### Pasta and Grain Salads

Bowtie Pasta Salad with Grilled Veggies, Sun Dried Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Orrechiette Pasta Salad with Vine-Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil

Mediterranean Style Orzo Salad with Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Fresh Dill and Extra Virgin Olive Oil

Orzo Salad with Basil-Walnut Pesto and Sun Dried Tomatoes

Soba Noodle Salad with Sesame and Soy

Old Fashioned Macaroni Salad

Penne Pasta Salad with Tomatoes, Peppers and Basil Aioli

### Potato Salads

Old Fashioned Potato Salad

Pennsylvania Dutch Style with Hard Cooked Egg and Dill

German Style Potato Salad with Grainy Mustard, Bacon, Red Onion and Parsley

Bacon-Ranch Style Potato Salad with Sweet Corn, Red Peppers and Chives

### Vegetable and Bean Salads

Asian Green Bean Salad with Ginger, Soy and Sesame Seeds

Long Island Farm Stand Tomato Salad

Old Fashioned Cole Slaw

Mediterranean Vegetable Salad with Fresh Basil and Calamata Olives

Black Bean and Roasted Corn Salad with Lime and Cilantro

Edamame Salad with Sesame, Soy, Cilantro, Mint and Chili Sauce

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# Hot Buffet

## Poultry

Chicken Marsala  
Chicken Francese  
Chicken Parmesan

Chicken Scarapiello with Sweet Italian Sausage, Cremini Mushrooms,  
Potatoes and Rosemary (Boneless or Bone-In)  
Sesame Chicken with Broccoli, Sesame and Soy  
Chicken Teriyaki with Stir Fried Vegetables, Sesame and Soy  
Chicken Saltimbocca with Ham, Mozzarella, Tomato, Fresh Basil and White Wine  
Chicken Wings - Buffalo, Teriyaki or Honey BBQ  
Roast Breast of Turkey with Giblet Gravy, Cranberry Sauce and Fresh Rosemary

## Beef and Pork

Grilled Steak Teriyaki Style with Stir Fried Vegetables, Sesame and Soy  
Beef and Broccoli  
Grilled Sirloin Steak with Cremini Mushrooms, Caramelized Onions and Fresh Thyme  
Classic Sauerbraten with a Sweet and Sour Gravy  
Old Fashioned Sausage and Peppers  
Honey Roasted Loin of Pork  
Stuffed Loin of Pork with Granny Smith Apples and Fresh Cranberries  
Maple-Honey Glazed Spiral Ham with Dijon Mustard and Cranberry-Apple Chutney

## Seafood

Stir Fried Shrimp and Broccoli  
Classic Shrimp Scampi over Orzo Pasta  
Stuffed Flounder with Baby Spinach, Mozzarella Cheese and White Wine Sauce  
Sautéed Flounder "Francese" Style with Garlic, Lemon and White Wine  
Grilled Salmon with Lemon Butter  
Grilled Salmon Teriyaki Style with Stir Fried Veggies, Sesame and Soy  
Seafood Paella: Shrimp, Clams, Mussels and Scallops with Chorizo Sausage and Saffron Rice Pilaf

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## Pasta

Penne a la Vodka with Tomato, Fresh Cream and Parmesan  
Old Fashioned Lasagna with Ground Sirloin, Ricotta, Parmesan, Mozzarella and Marinara  
Baked Ziti (Vegetarian Style)  
Penne Pasta Marinara  
Bowtie Pasta Primavera  
Orrechiette Pasta with Spring Peas, Fresh Tomatoes, Garlic, Parmesan and Basil  
Penne Pasta with Baby Spinach, Fresh Tomato, Garlic, Olive Oil and Romano Cheese  
Old Fashioned Stuffed Shells with Marinara and Mozzarella  
Old Fashioned Macaroni & Cheese  
Marc's Mac & Cheese with Crispy Buttered Breadcrumbs, Garlic and Parmesan  
Old Fashioned Manicotti with Marinara and Mozzarella  
Tri-Color Cheese Tortellini Alfredo  
Orzo with Extra Virgin Olive Oil, Grated Pecorino, Lemon and Fresh Parsley

## Vegetarian

Eggplant Rollatine  
Eggplant Parmesan  
Petite Eggplant Napoleon's with PRIME Marinara, Fresh Mozzarella and Basil  
Braised Escarole with White Beans and Tomato with  
(Pecorino Romano and Crushed Red Pepper on the side)

## Vegetables

French Beans and Carrots with Garlic, Virgin Olive Oil and Fresh Basil  
Broccoli with Garlic, Virgin Olive Oil and Fresh Basil  
Vegetable Mélange with Butter and Fresh Basil  
Roasted Cauliflower with Onion, Garlic and Olive Oil  
Old Fashioned Sweet and Sour Red Cabbage  
Braised Tuscan Kale and Cipollini Onions with Garlic and Virgin Olive Oil

## Potatoes and Rice

Yukon Gold Mashed Potatoes  
Whipped Sweet Potatoes  
German Style Potato Dumplings  
Roasted Red Bliss Potatoes with Onions, Garlic and Rosemary  
Roasted Sweet Potatoes with Onions, Garlic and Rosemary  
Jasmine Fried Rice  
Classic Basmati Rice Pilaf  
Buttered Noodles with Parsley and Nutmeg

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# Sandwich and Hot Buffet Packages

20 guest minimum

## PRIME VIP

Choice of 1 Green Salad

\*\*\*

Choice of 3 Sandwiches

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$22 per guest

## The Presidential

Choice of 1 Green Salad

\*\*\*

Choice of 1 Pasta Salad

\*\*\*

Choice of 3 Sandwiches

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$26 per guest

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## The Chairman of the Board

Choice of 1 Green Salad

\*\*\*

Choice of 2 Hot Entrées (Poultry, Beef/Pork or Vegetarian, Seafood add \$2 per guest)

\*\*\*

Choice of 1 Hot Vegetable

\*\*\*

Choice of 1 Hot Pasta or Starch

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$30 per guest

## The CEO

Choice of 1 Green Salad

\*\*\*

Choice of 2 Sandwiches

\*\*\*

Choice of 1 Hot Entrée (Poultry, Beef/Pork or Vegetarian, Seafood add \$2 per guest)

\*\*\*

Choice of 1 Hot Vegetable

\*\*\*

Choice of 1 Hot Pasta or Starch

\*\*\*

Fresh Seasonal Fruit and Berries

\*\*\*

Assorted Home Style Cookies to include:  
Chocolate Chip, Oatmeal Raisin and Sugar

\*\*\*

Assorted Soft Drinks and Bottled Water

\*\*\*

Full Service Paper Supplies

\$33 per guest

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For more information, please contact our Catering Department at:

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**Custom Menu and Event Planning is our Specialty**

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